

# FRIDAY FOLLIES

January 21, 2005  
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## Dark and Stormy

Hey!

January 21, 2005

Surprise! You thought it was going to be a photo of snow, didn't you? Well, actually, it did snow today and they are calling for snow on-and-off for the next five days! Neat! But, no, I thought about beautiful Bermuda this week and its calm, hot breezes, its orchestral birds and tree frogs, its scooters everywhere, and its wonderful Dark and Stormy cocktails. Do you know what a Dark and Stormy is? It is dark Bermuda rum over ice, topped with Ginger Beer and a lemon wedge squeezed around the rim to "perk" it up. Man, it would be nice to be sailing in Bermuda with a Dark and Stormy in hand about now, don't ya think?

I have friends vacationing in Bermuda right now, some in Hawaii, some in Ireland, some in Sante Fe, some in Las Vegas, some in Florida, and some cruising. Oh well, maybe before long . . . but right now – they are calling for Snow with a capital "S"! And, not only is it the week of the Inauguration, but we are having our Grand Auction this weekend that is the biggest fund raiser we have all year. We usually make a couple of hundred grand . . . and have a huge party to boot . . . too big for it to be snowed out – that is for sure.

This time four years ago, I was at the Inauguration. That is something I can now check off my "Wish List." (Seriously - Wish Lists are VERY important, ya know.) It was cold, wet, and foggy that year. VERY cold, wet, and foggy. But it was memorable for MANY reasons – some I will not go into here (smile). When I got back, I wrote up an extensive Follies on the subject. One on our list who is a newspaper editor wrote and told me he enjoyed reading my version more than the ones that he read in the *Washington Times* or the *Post*! Said he felt like he was there with me. Made me feel very good!

I thought I would include some excerpts from it in these Follies – just for the fun of it. Now remember, this was four years ago! If you were on the list back then, then you remember this little guy!

Friday Follies 1/26/01

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Hey!

"The Inauguration! What can I say? It was almost indescribable! It was certainly an experience I will remember for the rest of my life, and as I suspected, the Swearing In Ceremony was the most awesome of all. I literally shed tears at the sheer magnitude of it all as that young Marine sang 'God Bless America' with the Capital behind him, the flags waving all around, so many Presidents gathered in one place, seeing the Washington Monument behind us, and the hundreds of thousands of spectators standing in total silence...I was simply overcome by it all. Like I said, almost indescribable. Felt as though your heart were going to burst. As corny as that sounds, it is the truth. . . . "I took a few photos, but not sure they will turn out because of the heavy fog. At one point I just held the camera up over my head and snapped it behind me at the crowd stretched from Capital Hill all the way down the Mall. As I turned around and looked back, there was nothing



but a sea of 300,000 faces. (Felt like I was in that scene in "Forest Gump" . . .)

. . . "Here are two photos as we were walking up to our seats. We stopped and took them because we thought we were almost there...not by a long shot. (My hair is wet and flat because I forgot my hat! Lovely!)

. . . "Our seats were in the Congressional Section, actually only about 50-75 feet away from the podium. We had green passes, and as we were walking to the Mall, every gate or security check we went through, we would ask which way, and they would just keep waving us forward, and forward, and forward. I got the giggles at one point because I just couldn't believe it.

. . . "By the way, I have never seen as many mink coats, hats, scarves, in as many varieties or colors in my life. Kaigler, a very dear friend of mine, has a beautiful deep purple, sheared mink coat, and fortunately lets me borrow it from time to time, so I felt like I fit right in. The coat is a real "head-turner." (I keep trying to get her to sell it to me, but she won't even talk to me about it. Ha! I have never seen another one like it anywhere . . . really sharp!)

. . . "Ended up getting tickets to the Texas/Wyoming Inaugural Ball and our



friend ended up going to the Ohio ball. (We compared notes after.) Since Bush is from Texas and Cheney from Wyoming, it was also a wonderful affair. I was right down front when President and Mrs. Bush were announced. First they showed the promo video on huge screens, then the band played marching music, then came 'Hail To The Chief'. By that time, my heart was in my throat! Women in long beautiful ball gowns and men in every variety of black tux imaginable were literally standing on chairs, table tops, and even on top of the bars in order to see.

. . . "President Bush spoke for ten minutes, then he and The First Lady danced the first dance, and then walked down into the audience and shook a few hands and spoke to close friends and supporters. How I ended up right down front, I do not know, but it was very exciting. Then "poof," they were gone...just like that. Vanished through the blue curtain. (And, yes, Laura Bush looked absolutely radiant!)



. . . "There were eight Inaugural Balls in the city that evening. The Texas/Wyoming Ball was held in the Washington Convention Center. Huge! There were four stages all with simultaneous entertainment all night, (everything from the Tommy Dorsey Orchestra to "Mr. Fabulous.") The room was so large that from one end to the other, the music did not mingle or clash. I am guessing there were well over 5,000 people in attendance. Packed! There were over 20 fully stocked, top-shelf bars, mountains of food and passed hors d'oeuvres, and everyone in attendance received a beautiful crystal and gold inlaid Inaugural champagne flute as they left. (Believe it or not, I bumped into seven different people that I knew... none of them elected officials...just friends from around the state! Small world.)

. . . "Of course, we did not make it to the "Black Tie and Boots" party on Friday night. That one was way too extravagant for us. Tickets on E-bay were going for \$3,800 EACH! All of Washington was talking about that party Saturday morning. Apparently, 7,000 people attended, there were eleven big name entertainers in concert (including George Strait, the Dixie Chics, Lori Morgan, etc.), and as the guests left, each person actually received a pair of black cowboy boots as a souvenir! Can you imagine?

. . . "Anyway, we had a wonderful time at our other events. Friday we went to the elegant reception that our newly elected U.S. Senator George Allen and his wife, Susan, held in the Crystal Room of the Continental Hotel. . . ."From there we went to the Philippine Embassy's Celebration which was unusually quiet, but nice. Got to meet the acting Ambassador! It was particularly interesting in light of what happened in Manila Saturday with their President Estrada being impeached...made

us very careful with our conversations. I am sure that is why their event was a bit somber. (Susan, I thought about you over there in the middle of all of the riots. I know Estrada's children are enrolled in your International School in Manila, and I know that you have had to dismiss school at irregular times in order to sneak the children home safely. I hope all is well. Let me hear from you soon, please.)

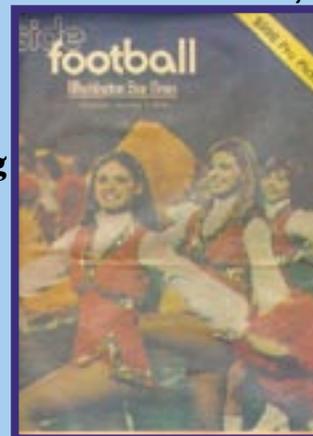
. . . "From there we went to the Heritage Foundation's Reception at Blackies House of Beef. I found that reception the most intriguing and diverse of all. Kay Cole James was the hostess, and what a beautiful, articulate, impressive woman she is. You might remember her as the lovely black woman who was, for years, the secretary of the National Republican Committee and would always do the Role Call at the Republican Conventions. She is up for some potentially big positions with this new administration, but Friday night she told me she had gotten a very tempting offer from the private sector that day that was going to be hard not to accept. She did not give any details, but said she was going to have to make up her mind by Tuesday. We laughed and decided that the best thing to do was just to celebrate and enjoy until Monday. Then jump in mentally and make the decision. We will see this week if there are any big announcements about her decision. Whatever it is, I wish her well.

. . . Saturday, of course, was the Swearing In. Afterwards, we walked to The Dublander, (a popular Irish pub right around the corner from the Capital,) to watch the parade. By that point, the heavy rains had started and standing in that would have been NO FUN! It was interesting in the elbow to elbow standing room only crowd, that even above the roar of conversations, laughter, and singing, when the TV showed President Clinton driving away, the room ERUPTED in applause and choruses of, "na na na na, na na na na, Hey, Hey, Good Bye...!" Really, it was hilarious! There was a young intern in front of us who had been fighting back tears throughout, and when that happened, even she had to laugh. It was one of those spontaneous moments you could never duplicate, and the press would never write about.

. . . "Oh, I almost forgot to mention...I met Jacqueline Smith at the Texas/Wyoming ball! Actually, I have to say, I have never seen so many beautiful women in one place in my life, especially since they were all decked out in their evening gowns. (The men weren't too shabby, either...) But Jacqueline Smith stood out from the crowd. You know, many times actresses & entertainers do not look as glamorous in person as they do on the screen. Not so with Ms. Smith. She had on a long, dark brown gown and evening wrap that matched her hair perfectly. She was stunningly beautiful. That was great fun! She was mixed in with a crowd I was with, and was just one of the crew. I bite my tongue and never said a word about it, even though I was dying to get a photo with her for my 'Forest Gump' table in my office. You know, sometimes it is appropriate, and sometimes, it is not. This was one of those times that I would have looked like a real jerk if I had asked. No one even approached her very much because the lighting was 'atmospherically' dark, and she was with a group of friends. It was really neat to just be a part of it and to be included. "

**So, that was the scene four years ago. I am sure it is a different story this year. I will let you know what my friends that went this year have to say about it. Man – the security alone would drive me crazy!**

**Well, I do not think I have ever had a Follies that generated the response that last week's did...whether it was cheerleaders from around the globe, high school friends trying to reach their favorite cheerleaders they had lost touch with, folks that said they always went and looked at their photo albums after reading the Follies, people who wrote about their favorite pets – birds (of course), and even some friends who wanted the recipes that were published in the cookbook. It was really interesting and really a surprise!**



**And here is a friend's new photography studio. Obviously, he is a professional, but isn't this place great! I would like to live in it! Ha!**

**I will send you the two recipes I sent to the Taste of Tidewater cookbook, but then you will have to wait until Valentines' Day for the others. Enjoy!**

### Lemon Garlic Olives

1 (10 oz.) jar pimento-stuffed olives, drained  
 4 sprigs fresh oregano, divided  
 3 cloves garlic, pressed, divided  
 2 lemons thinly sliced, divided  
 10 black peppercorns, divided  
 3 tablespoons lemon juice  
 Drain olives and reserve liquid. Layer half of olives and next 4 ingredients in a 3-cup container. Repeat layers with remaining olives, oregano, garlic, lemon slices, and peppercorns. Pour lemon juice over olive layers. Add enough reserve olive liquid to fill container. Place lid on container. Chill for at least 8 hours. Store in refrigerator up to two weeks. (32 appetizer servings or use as martini toppers.) Can be served in martini glasses and makes a great hostess or holiday gift.

### Sparkling Scallops

2 lbs. Scallops  
 2 cups Champagne ("Brut" or "Extra Dry") or dry white wine  
 2 tablespoons shallots, finely chopped  
 4 sprigs fresh thyme  
 2 tablespoons flour  
 4 tablespoons sour cream  
 1 tablespoon Dijon-style mustard  
 Salt and freshly ground pepper to taste  
 4 tablespoons dry bread crumbs  
 Combine the Champagne, Shallots, and thyme in a large saucepan (large enough to hold scallops) and bring to a boil over high heat. Reduce heat to medium and simmer until the amount of liquid is reduced by half. Remove sprigs of thyme. Stir in scallops and continue to cook over medium heat for five to seven minutes, until the contents of the pan almost reach a boil and the scallops have become firm and white. The scallops should be under-done at this point. Remove the scallops with a slotted spoon and place in



an oven proof gratin dish, quiche pan, or other shallow container. Mix flour, sour cream, and Dijon-style mustard thoroughly in a separate bowl. Stir flour mixture into remaining liquid in the pan; mix completely. Bring the liquid to a boil over high heat until it is the consistency of heavy cream. (This may take from 2 to 5 minutes depending on how much liquid the scallops released.) Salt and pepper to taste. Spoon the liquid over the scallops and sprinkle with the bread crumbs. Place under a pre-heated broiler until the bread crumbs have browned (2 to 4 minutes). Serve immediately. Serves 4 to 6 or 8 as an appetizer.

**To those of you who asked, Gandy seems to be doing fine other than being hard of hearing, having bad eye sight, and having very bad hips – sounds like me... but the cancer does not seem to have returned. I groom him about once a week now and this week, since his hair is non allergenic, I threw some into the Finches cage just to see if they would use it. MAN! They went nuts! They now have the prettiest, whitest, softest, warmest nest in all of Virginia! I laughed so hard. Very cute!**

**Lots more to tell you, but outta time and space. It will have to wait until next week. Love to all.**

**T**o all of you on my Friday Follies List, whether you are in Manila, Singapore, Kuwait, Bermuda, Virginia Beach, Mississippi, Los Angeles, San Francisco, Minnesota, Indiana, Colorado, Philadelphia, Key West, New Jersey, North Carolina, Indonesia, Washington D.C., Iraq, Costa Rica, Maryland, West (By-God) Virginia, Nashville, Florida, Chattanooga, New York, Oregon, Maine, Australia, Europe, or Yuma, have a wonderful, wonderful week!

**G**od bless.  
*Remember, life is short...we need to make it a good one.*  
*Grow in peace and wisdom.*

*Your Friday Friend,*

**Judi Godsey**

PS. NOTE OF CAUTION... 20 employees were fired from The New York Times here in Norfolk for sending lewd and indecent emails. (To my knowledge, none of the 20 were on our joke list - even though some of the attorneys who represent the company were!) I have asked each and every one of you on this list to tell me if the jokes that accompany these "Follies" place you in jeopardy, or even if they offend you. Please understand that they are intended to be light-hearted and are not mean-spirited in any way. If you are ever offended, do not hesitate to ask to be taken off the Friday Follies Joke List. P.S.S. If you send a joke and I don't use it, it is because it has been used before, and I try not to repeat. Remember, I have been sending these since August of 1997. One tends to go through huge numbers of jokes that way. Disclaimer: When anyone asks if I type all of these jokes, the answer is, "No!" I cut and paste one evening during the week (30 minutes, TOPS). Obviously I don't have time to sit, read, and retype jokes all day!

